

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A method of preparing a selenium-containing yeast product ~~for use in food, dietary supplements, or drugs, whereby said yeast is cultivated on a minimal medium under aerobic conditions, comprising the steps of comprising:~~

a) cultivating the yeast *Saccharomyces* in a minimal medium to which glucose and/or maltose are added as the sole carbon sources and in which an aqueous salt of selenium is present in an amount ranging between 1,000 and 1,500 ppm of selenium, based on dry matter in the yeast,

wherein the pH of the medium during cultivation ranges between 4.0 and 6.0, the cultivated yeast is fed with nutrients at a rate corresponding to the absorption rate by the cultivated yeast of the nutrients, and the concentration of ethanol produced during cultivating the yeast does not exceed 1%; and

(b) recovering or isolating the yeast from said medium

~~which includes~~

- i) ~~nutrients being fed to the yeast during the cultivation to an extent corresponding to the consumption of said nutrients in the yeast;~~
- ii) ~~glucose and/or maltose being the sole sources of carbon in the feeding medium;~~
- iii) ~~the concentration of ethanol during the cultivation not exceeding 1%, preferably 0.5% and most preferably 0.2%;~~
- iv) ~~the pH value during the cultivation being maintained at between 4.0 and 6.0, preferably between 4.4 and 5.7, most preferably between 4.7 and 5.4, such as 5.0; and~~

- v) ~~an aqueous salt of selenium being admixed to the feeding medium in an amount corresponding to between 1000 and 1500 ppm of selenium, calculated on dry matter in the yeast;~~
- b) isolating the yeast obtained in step (a).

Claim 2 (Currently Amended): The method of claim 1, wherein the yeast is recovered or isolated from the medium by centrifugation or filtration A method according to claim 1, further comprising the isolation including harvest by way of centrifuging or filtration.

Claim 3 (Currently Amended): The method of claim 1, further comprising:
~~A method according to claim 1, further comprising including the steps of:~~
c) washing the recovered or isolated yeast cells from step (b),
d) heat treating the washed yeast cells from step (c) for a time sufficient to kill the yeast cells, and
e) optionally drying the product washed and heat-treated yeast cells from step (d).

Claim 4 (Currently Amended): ~~A method according to~~ The method of claim 1, wherein the raw materials used are pharmaceutical grade raw materials ~~further comprising the minimal medium being composed of raw materials of a pharmaceutical quality.~~

Claim 5 (Currently Amended): The method of claim 1, wherein said yeast is at least one of ~~A method according to claim 1 further comprising the yeast including a species of the genus *Saccharomyces cerevisiae*, preferably *Saccharomyces cerevisiae*, *Saccharomyces boulardii sequela* and/or or *Saccharomyces torula*.~~

Claim 6 (Currently Amended): [[A]] The method according to claim [[5]] 1, wherein the yeast is *Saccharomyces cerevisiae*.

Claim 7 (Currently Amended): A *Saccharomyces* yeast or yeast product comprising: between 1,000 and 1,600 ppm of organic selenium compounds, wherein the content of L-selenomethionine constitutes at least 55% of the total organic selenium content, and wherein the content of selenium in inorganic selenium compounds does not exceed 1% of the total selenium content:

wherein said *Saccharomyces* yeast or yeast product was produced by a process comprising:

cultivating the yeast *Saccharomyces* in a minimal medium to which glucose and/or maltose were added as the sole carbon sources and in which an aqueous salt of selenium is present in an amount ranging between 1,000 and 1,500 ppm of selenium, based on dry matter in the yeast, wherein the pH of the medium during cultivation ranged between 4.0 and 6.0, the cultivated yeast was fed with nutrients at a rate corresponding to the absorption rate by the cultivated yeast of the nutrients, and the concentration of ethanol produced during cultivating the yeast did not exceed 1%

A selenium yeast product for use in food, dietary supplements or drugs, comprising
a) a content of organic selenium compounds corresponding to a range of between 1000 and 1600 ppm of selenium, preferably between 1100 ppm and 1500 ppm of selenium, most preferably between 1200 ppm and 1400 ppm of selenium,
b) the content of L-selenomethionine constantly constituting at least 55% of the total selenium content, and the content of selenium in inorganic selenium compounds not exceeding 1 % of the total selenium content,

e) ~~the selenium yeast product being obtainable by cultivating a yeast culture seeded with a pure culture of a *Saccharomyces* sp., preferably *S. cerevisiae*, *S. boulardii* sequela, and/or *S. torula*, by adding sources of carbon, nitrogen and selenium in amounts per time unit corresponding to the amount which can be absorbed in the yeast during a predetermined time period, and the cultivation taking place in minimal medium exclusively including purified, homogeneously defined nutrients in form of raw materials which are described in pharmacopoeia.~~

Claim 8 (Currently Amended): A food, nutritional supplement, or drug composition comprising the *Saccharomyces* yeast or yeast product of claim 7

~~A selenium yeast product according to claim 7, comprising producing said selenium yeast product by the method according to claim 1.~~

Claim 9 (Currently Amended): A method for preparing a food product comprising adding [[said]] the selenium yeast or yeast product according to of claim 7 to [[said]] a food product.

Claim 10 (Currently Amended): [[AA]] A method for preparing a dietary supplement comprising adding [[said]] the selenium yeast or yeast product according to of claim 7 to said a dietary supplement.

Claim 11 (Currently Amended): A method for preparing a drug comprising adding [[said]] the selenium yeast or yeast product according to of claim 7 to said a drug.

Claim 12 (New): The *Sacchromyces* yeast or yeast product of claim 7, which contains between 1,100 ppm and 1,500 ppm of organic selenium compounds.

Claim 13 (New): The *Sacchromyces* yeast or yeast product of claim 7, which contains between 1,200 ppm and 1,400 ppm of organic selenium compounds.

Claim 14 (New): The *Sacchromyces* yeast of claim 7 which has been heat-treated to the kill yeast cells, thus producing a heat-treated *Saccharomyces* yeast product.

Claim 15 (New): The method of claim 1, wherein the alcohol content during cultivating the yeast does not exceed 0.5%.

Claim 16 (New): The method of claim 1, wherein the alcohol content during cultivating the yeast does not exceed 0.2%.

Claim 17(New): The method of claim 1, wherein yeast cultivation is terminated when the concentration of yeast is about 4% by weight.

Claim 18 (New): The method of claim 1, wherein the pH ranges between 4.4 and 5.7 during yeast cultivation.

Claim 19 (New): The method of claim 1, wherein the minimal medium contains water, glucose, KH₂PO₄, ammonia water, biotin, thiamine, calcium pantothenate, yeast extract, iron sulfate, magnesium sulfate, manganese sulphate and zinc sulfate; and wherein sulfuric acid is used to adjust the pH during cultivation.

Claim 20 (New): The method of claim 1, wherein glucose, ammonia water and sodium selenite are the nutrients added to the medium at a rate corresponding to their consumption rates by the cultivated yeast.